

44 North

AMERICAN GASTROPUB

APPETIZERS

Ham and Pickle Rolls 13

Ham, Swiss cheese, and sliced dill pickle, all wrapped into an egg roll and deep-fried. Served with honey mustard.

Cheese Curds 12

Ellsworth white cheddar cheese curds, lightly breaded and deep-fried. Served with a house-made ranch.

Spinach and Artichoke Dip 12

Creamy spinach and artichoke dip, topped with Parmesan cheese. Served with fried tortilla chips.

Garlic Cheese Curds 12

Ellsworth white cheddar cheese curds, infused with garlic seasoning. Lightly breaded and deep-fried. Served with marinara sauce.

Cauliflower Fritters 11

Crispy battered cauliflower bites. Served with our house-made sriracha Aioli.

Poutine 13

Slow-roasted prime rib, mixed with deep-fried Ellsworth white cheddar cheese curds, piled on our dipper fries and topped with our savory beef gravy.

Pretzels 10

Served with queso blanco.

Platter of Nachos 14

Your choice of slow-smoked pulled pork or braised chicken, topped with pico de gallo, romaine lettuce, jalapeño, cheddar jack cheese, and queso blanco, all piled high on freshly fried tortilla chips. Served with sour cream and house-made salsa.

Bruschetta 13

Slices of baked baguette, topped with tomato, oil, basil, garlic, pinenuts, asiago cheese, and a drizzle of balsamic glaze.

Chicken Quesadilla 14

Grilled flour tortilla stuffed with seasoned chicken and melted mozzarella, cotija, and cheddar jack cheeses. Served with fresh pico de gallo, lettuce, salsa, and sour cream.

Fried Pickle Chips 12

Crisp dill pickle slices dipped in seasoned golden batter and fried. Served with ranch.

Chips, Salsa & Queso 8

HANDHELDS

All handhelds are served with your choice of dipper fries, creamy coleslaw, or chips and salsa.

44 North Reuben 15

Our signature corned beef, sauerkraut, Swiss cheese, and thousand island dressing. Served on toasted marble-rye bread. *Make it a Rachel and try it with turkey!*

Mushroom and Goat 14

Spring mix, portabella mushroom cap, goat cheese, and tomato. Served on a toasted focaccia roll.

Wisco Philly 16

Shaved sirloin beef, bell pepper, sautéed onion, and provolone cheese, topped with house-made mac sauce. Served on a baguette-style hoagie roll.

44 Club Sandwich 16

Ham, turkey, cherrywood smoked bacon, romaine lettuce, tomato, mayo, cheddar, and Swiss cheese all triple-stacked on toasted sourdough bread.

Chicken Pesto 15

Grilled chicken breast, topped with pesto, spring mix, Swiss cheese, tomato, and mayo. Served on a toasted focaccia roll.

Pulled Pork Sandwich 14

Slow-smoked pulled pork, smothered in our signature BBQ sauce, topped with deep-fried onion rings, and creamy coleslaw. Served on a brioche bun.

Cubano 14

Ham, slow-smoked pulled pork, sliced dill pickle, Swiss cheese, and dijonnaise mustard. Served on a toasted focaccia roll.

BLT 14

Cherrywood smoked bacon, romaine lettuce, tomato, mayo, and guacamole. Served on toasted sourdough bread.

Stuffed Wisco Burger* 16

Burger patty infused with Wisconsin cheese curds and brats. Topped with queso blanco, cheddar cheese, and deep-fried Ellsworth white cheddar cheese curds. Served on a toasted pretzel bun.

Bistro Chicken 16

Crispy chicken breast, pepperjack cheese, cherrywood smoked bacon, crispy fried onions, finished with our house made Bistro sauce. Served on a toasted pretzel bun.

French Dip 16

Thinly sliced roast beef piled high on a hoagie bun, topped with Swiss cheese, served with a side of savory au jus.

Sweet Chili Chicken 15

Crispy chicken breast tossed in our signature sweet chili sauce, pepper jack cheese, topped with slaw mix and sweet chili aioli. Served on a brioche bun.

WINGS & THINGS

Traditional Wings 14

Boneless Wings 12

Signature Sauces

44 Fire	Caribbean Mango
Nashville Hot	Teriyaki
Buffalo	Garlic Parmesan
Nashville Parm	Sweet Chili
Spicy Garlic	BBQ
Chipotle BBQ	Extra Sauces .50
Sizzlin' Honey	

Cauliflower Wings 11

Chicken Tenders 13

Dry Rubs

Lemon Pepper
Garlic Romano
Cajun Dry Rub

SALADS & SOUPS

Avocado-Lime Steak Salad* 16

Romaine lettuce, bell pepper, pico de gallo, jalapeño, street corn salsa, black bean, cotija cheese, and fried tortilla strips. Finished with a sliced steak and garnished with a lime wedge. Served with housemade avocado ranch dressing.

Grilled Chicken Caesar Salad 14

Romaine lettuce and shaved Parmesan cheese tossed together in Caesar dressing. Topped with a Parmesan cheese crisp, house-made croutons, and a grilled chicken breast.

Soups

Beef & Barley	Cup - 7	Bowl - 11
Lobster Bisque	Cup - 8	Bowl - 12

44 BELOW SANDWICHES

All sandwiches can either be a 1/3 pound patty, grilled or crispy chicken breast, or a veggie patty. All sandwiches are served with your choice of dipper fries, creamy coleslaw or chips and salsa.

Sub a pretzel bun on any sandwich. *Gluten Free Bun Available for 2

 Burger

 Chicken - 2.00

 Veggie Patty - 1.00

Prime Rib Burger* 16



Topped with sautéed onion and mushroom, slow-roasted prime rib, Swiss cheese, and house-made demi-glace. Finished with our creamy horseradish sauce. Served on a brioche bun.

Patty Melt* 14



Sautéed onion, Swiss cheese, and cheddar cheese. Served on grilled marble-rye bread.

Nashville Hot* 15



Tossed in our signature Nashville hot sauce, topped with sliced dill pickle, pepper jack cheese, and house-made sriracha Aioli. Served on a brioche bun.

Stuffed Bleu Burger* 16



Burger patty infused with applewood smoked bleu cheese crumbles, built upon romaine lettuce, tomato, and onion, topped with cherrywood smoked bacon and sautéed mushroom. Served on a toasted pretzel bun.

Chicken Tender Melt 15



Crispy chicken tenders, cherrywood smoked bacon, gouda cheese, and cheddar jack cheese, topped with our signature spicy garlic sauce. Served on toasted sourdough bread.

Rodeo BBQ* 16



Cherrywood smoked bacon, cheddar cheese, deep-fried onion rings, and our signature BBQ sauce. Served on a toasted pretzel bun.

The Godfather* 30



Four 1/3-pound angus burger patties, Swiss cheese on every patty, sautéed onion, and deep-fried Ellsworth white cheddar cheese curds. Topped with mayo and mustard. Served on a toasted pretzel bun.

NOTICE: CASH DISCOUNT

We offer an instant 3.5% cash discount for cash paying customers. Everything is priced at the cash discount price. If you use another form of payment, you will not be taking advantage of the 3.5% cash discount and the difference will be adjusted on your purchase.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

TACOS & WRAPS

All tacos & wraps are served with your choice of dipper fries, creamy coleslaw, or chips and salsa.

Baja Chicken Tacos 13

Three soft flour tortilla shells, filled with braised chicken seasoned with our Cajun dry rub, pico de gallo, guacamole, and cheddar jack cheese. Finished with a drizzle of house-made chipotle ranch and garnished with a lime wedge.

Steak Street Tacos 16

Three corn tortillas, filled with sirloin, corn, black bean, onion, cotija cheese, and cilantro. Finished with a drizzle of house-made chipotle ranch and garnished with a lime wedge.

Margarita Shrimp Tacos 14

Three soft flour tortilla shells, filled with seared shrimp, cotija cheese, and pico de gallo. Finished with a drizzle of our margarita sauce and garnished with a lime wedge.

Birria Tacos 15

Three soft flour tortilla shells, filled with tender birria meat, onion, cilantro, cheddar jack, mozzarella, and cotija cheese. Served with birria consommé for dipping and garnished with a lime wedge.

CBR Wrap 14

Braised chicken, cherrywood smoked bacon, romaine lettuce, tomato, cheddar jack cheese, and house-made ranch. Wrapped in a flour tortilla.

Buffalo Chicken Wrap 14

Crispy chicken, romaine lettuce, diced tomato, applewood smoked bleu cheese crumbles, celery, our signature buffalo sauce, and house-made ranch. Wrapped in a flour tortilla.

Po Boy Wrap 16

Cajun broasted shrimp, romaine lettuce, pickles, tomatoes, pub sauce. Wrapped in a flour tortilla.

MACS

Mac & Wings Dipper 17

Dipper fries piled with 44 mac and cheese, bacon, cheddar jack cheese, and five boneless wings tossed in your choice of one of our signature sauces or dry rubs. All topped with a drizzle of house-made ranch.

BBQ Mac 15

Elbow noodles with house-made mac sauce, slow smoked pulled pork, crispy fried onions, garnish with green onions and drizzle of BBQ.

Chicken Bacon Ranch Mac 16

Elbow noodles with house-made mac sauce, braised chicken, crispy bacon, and cheddar jack cheese. Topped with house-made ranch.

Lobster Mac 24

Elbow Noodle with house-made lobster mac sauce tossed with lobster. Topped with toasted breadcrumbs.

ENTREES

Yum Yum Salmon * 25

6oz. seared salmon topped with house-made yum yum sauce. Served with your choice of two house-sides.

Jambalaya 19

Charred andouille sausage, seared shrimp, diced grilled chicken, jalapeño, and southern-style rice are tossed together in a spicy tomato and red pepper sauce.

Broasted Chicken

A half chicken, hand-breaded and broasted, served with a side of house-made hot honey for dipping and your choice of two house-sides.

4 Piece - \$18 16 Piece - \$42
8 Piece - \$26 20 Piece - \$50
12 Piece - \$36

Add an additional side for \$3.49.

Broasted Walleye 25

Hand-breaded and broasted, 10oz. walleye dinner served with tartar sauce and your choice of two house-sides. Garnished with a lemon wedge.

Beef Tips 18

Tender sirloin beef tips slowly simmered in a mushroom and onion gravy. Served with our house-made garlic mashed potatoes.

Korean Kimchi 15

Marinated steak, kimchi slaw, fried egg on a bed of confetti rice. Drizzled with Yum Yum and green onions.

HOUSE-SIDES

Dipper Fries

Sweet Potato Waffle Fries

Garlic Mashed Potatoes

44 Mac and Cheese

44 House Vegetables

Seared Parm Asparagus

Creamy Coleslaw

House Salad

Chips and Salsa

Confetti Rice

Corn

Honey Bacon Brussel Sprouts

BOWLS

Teriyaki Bowl 15

Diced grilled chicken, bell pepper, mushroom, onion, squash, and zucchini. Served on a bed of confetti rice and finished with teriyaki and yum yum sauce.

Thai Peanut Chicken Bowl 15

Diced grilled chicken, confetti rice, cucumber, cabbage, red cabbage, carrot, fried wonton strips, and green onion. Topped with a Thai peanut sauce.

Homestyle Bowl 15

House made garlic mashed potatoes, corn, savory mushroom gravy, five boneless wings.

The Badger Bowl 15

Diced grilled chicken, corn, black bean, cheddar jack cheese, pico de gallo, and confetti rice. Served with house-made garlic ranch.

Substitute the chicken for:

Shrimp - 3 Steak* - 4
Prime Rib* - 4

Celtic Bowl 16

House made garlic mashed potatoes, roasted Brussel sprouts, our signature corned beef, drizzled with savory mushroom gravy and sour cream.

BUILD YOUR OWN PIZZA

12" Pizza \$14

House-made dough, red sauce, topped with mozzarella cheese, and your choice of one topping.
Gluten Free Crust available - 6

Additional Toppings \$1

Pepperoni, Sausage, Ham, Bacon, Mushroom, Onion, Tomato, Bell Pepper, Black Olive, Green Olive, Pineapple, Jalapeño, or Extra Cheese.

Add Hot Honey - 1.50

PASTAS

All pastas are served with a crostini. Add an extra crostini to any option for 1.00 more.

Four-Cheese Pesto Alfredo 14

Four-cheese house alfredo sauce tossed with fettuccine noodles and pesto.

Add:

House Veggies - 4 Chicken - 5
Shrimp - 7 Steak* - 9

Blackened Chicken Cajun Alfredo 16

Blackened chicken over fettuccine pasta in a Cajun spiced Alfredo sauce.

Garlic Shrimp Fettuccine 18

Fettuccine noodles in Cajun alfredo, onions, tomato, roasted garlic, basil, and shrimp sautéed in butter, topped with Asiago cheese and red pepper flakes, and drizzled with balsamic glaze.

Chicken Parmesan 16

Fried chicken topped with marinara, mozzarella, and basil on a bed of red sauce fettuccine.

FRIDAY SPECIALS

Friday Fish Fry 17

A half pound of fish, your choice of lightly beer-battered or broiled. Served with tartar sauce, a lemon wedge, and house-made creamy coleslaw. Served with dipper fries or a baked potato. Upgrade to a loaded baked potato for \$2. Served all day Friday.
Additional Pieces - 5

Friday Beer-Battered Shrimp 19

A half pound of lightly beer-battered shrimp is served with cocktail sauce, tartar sauce, a lemon wedge, and house-made creamy coleslaw. Served with dipper fries or a baked potato. Upgrade to a loaded baked potato for \$2. Served all day Friday.

Friday Fish Tacos 16

Three beer-battered fish tacos on flour tortillas, topped with cabbage, carrot, onion, and a sweet Aioli. Served with dipper fries or a baked potato. Upgrade to a loaded baked potato for \$2. Served all day Friday.

DESSERTS

Crème Brûlée 8

A rich custard based dessert, crusted with caramelized sugar.

ChocoLuxe 10

Layers of chocolate decadence topped with chocolate mousse and chocolate butter cake, finished with rich chocolate ganache. Served with a scoop of vanilla ice cream.

44 Below Creations Flight 12

Try a taste of 44 Below's top three Ice Cream Creations! S'moreo, Strawberry Cheesecake, and It's My Party.

Dubai Delight 13

A chocolate graham crust base topped with a luscious ganache and a crunchy layer of pistachio and kataifi. Finished with another layer of ganache.

An 18% gratuity may be applied to checks for groups of 8 people or more. To uphold a standard of service, parties larger than 15 people are required to be on one bill.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

